

— THE —  
**GLEN HOTEL**  
— *Est. 1863* —

## **MENU**

**Sit down, relax and enjoy all that The Glen Hotel has to offer, over three beautiful dining spaces, The Deck, Alphonsus Pizza and Lily.**

## To Share

### CHEESY GARLIC BREAD \$10 <sup>(V)</sup>

Blended Cheese Mix, Garlic

### SOURDOUGH BRUSCHETTA \$17 <sup>(3) (V)</sup>

Heirloom Tomatoes, Smoked Feta, Basil, Olive Oil, Caramelised Apple Balsamic

### SUPER GREEN HOUSE MADE FALAFELS \$16 <sup>(4) (VG)</sup>

Egyptian Style Broad Bean & Herb Falafels, Hummus, Tabouleh, Pickled Radish, Flat Bread

### SALT & PEPPER CALAMARI \$18 <sup>(GF)</sup>

Shallow-Fried Dusted Calamari, Charred Lemon, Aioli

### KOJI KARAAGE CHICKEN \$18 <sup>(GF)</sup>

Yuzu Mayonnaise, House Pickled Vegetables

### CRISPY BATTERED BARRAMUNDI FISH TACO \$19 <sup>(3)</sup>

Rocket, Pico De Gallo, Avocado Crema, Pickled Jalapenos

### HAWKER STYLE SATAY CHICKEN OVER CHARCOAL \$18 <sup>(2) (GFA)</sup>

Crisp Asian Salad Wrapped In Grilled Roti Bread With Satay Sauce

### CRISPY PORK BELLY \$18 <sup>(GF)</sup>

Crisp Slaw, Tamarind Caramel, Lime

## Kids

### MARGHERITA PIZZA (9-INCH) \$13 <sup>(V)</sup>

### HAM & PINEAPPLE PIZZA (9-INCH) \$14

### SALAMI PIZZA (9-INCH) \$14

### CHICKEN NUGGETS & CHIPS \$14

### CLASSIC CHEESEBURGER & CHIPS \$16

### FETTUCCINE NAPOLITANA \$13 <sup>(V)</sup>

### CHICKEN BURGER & CHIPS \$15

## Salads

### ROCKET & PARMESAN \$20 <sup>(V, VGA)</sup>

Rocket, Pear, Parmesan, Walnuts, Sticky Balsamic Dressing

### MISO CHARRED EGGPLANT \$22 <sup>(V)</sup>

Sake Glaze, Baby Lentil & Herb Salad, Labneh, Vinaigrette

### CAESAR \$22 <sup>(GFA, VA)</sup>

Baby Cos, Double Smoked Bacon, Parmesan, Herb Crusted Crouton, Parmesan Dressing, Poached Egg

### TOPPERS \$6 EACH

- Smoked Salmon
- Grilled Chicken Breast
- Byron Bay Haloumi

## From the Grill

ALL STEAKS SERVED WITH YOUR CHOICE OF:  
GARDEN SALAD & BEER BATTERED CHIPS  
OR DUCK FAT POTATOES & GREENS

### + CHOICE OF SAUCE:

JUS, MUSHROOM, PEPPER, DIANE,  
HOLLANDAISE

### 250G RUMP, TEYS RIVERINE PREMIUM \$32 <sup>(GFA)</sup>

Wagga Wagga, Grain Fed, MB2+

### 180G EYE FILLET, TEYS 36° SOUTH \$44 <sup>(GFA)</sup>

Premium Grain Fed (Coonawarra, SA)

### 300G BOUNTY PREMIUM RIB FILLET \$48 <sup>(GFA)</sup>

Angus x British Breeds. (NSW)  
Grain Fed 100 Days. Aged 28 Days

### MIDDLE EASTERN STYLE CHICKEN \$33

Butterflied Chicken Over Coals, Garlic Sauce, Hummus, Baby Cos Salad, Tomato, Cucumber, Radish, Grilled Flat Bread

V = Vegetarian | VG = Vegan | DF = Dairy Free  
GF = Gluten Free | GFA = Gluten Free Available

## On the Side

- Garden Salad **\$10**
- Roasted Vegetables **\$10**
- Duck Fat Potatoes **\$11**
- Steamed Greens **\$10**
- Beer Battered Chips **\$12**
- Sweet Potato Chips **\$12**

## Pub Favourites

### **MUSHROOM & HALOUMI BURGER \$22**

(V, VGA, GFA +\$3)

Field Mushroom, Byron Bay Haloumi, Roasted Capsicum, Lettuce, Tomato, Beetroot Jam, Beer Battered Chips

### **BEYOND VEGAN BURGER \$25** (VG, GFA)

Beyond Patty, Lettuce, Tomato, Hummus, Sweet Potato Fries

### **THE GLEN BURGER \$25** (GFA +\$3)

200g Angus Patty, Lettuce, Tomato, Cheese, Beetroot, Special Sauce, Beer Battered Chips

### **FRIED CHICKEN BURGER \$23** (GFA +\$3)

Buttermilk Chicken, House Slaw, Cheese, House Special Sauce, Beer Battered Chips

### **CHICKEN SCHNITZEL \$25**

Garden Salad, Diane Sauce, Beer Battered Chips

### **CHICKEN PARMIGIANA \$28**

Napoli Sauce, Leg Ham, Mozzarella, Garden Salad, Beer Battered Chips

### **ROAST OF THE DAY \$24** (GFA)

Roasted Vegetables, Bread Roll, Gravy

### **CRISPY SKIN BARRAMUNDI \$36**(GFA)

Garden Salad, Beer Battered Chips

## Pub Specials

### **18HR HOUSE CURED, SLOW COOKED TEYS RIVERINE BRISKET \$32** (GFA)

Garden Salad, Beer Battered Chips, Red Wine Jus

### **HOUSE CURED PORK RIBS \$39**

Garden Salad, Beer Battered Chips

### **SLOW COOKED SOVEREIGN ISLAND LAMB SHANK \$39**

Tomato, Basil & Eggplant Caponata, Potato Mash, Gremolata

### **ATLANTIC SALMON FILLET, BLACKENED CURRY LEAF SAUCE \$39**

Pak Choy, Coconut Rice, Pomelo

## HERE'S WHAT'S ON AT THE GLEN HOTEL!

Everything from food specials, weekly trivia, to all the big screen sporting action, charity luncheons, special occasions and school holiday activities for the little ones.



Looking for a sweet treat? The Parlor desserts are waiting for you!

# ALPHONSUS *Pizza*

All of our wood fired pizzas come on a 12-inch base that is made in house. We also offer gluten free pizza bases for an extra \$3 each.

## **MARGHERITA \$23** <sup>(V)</sup>

Napoli Sauce, Fior Di Latte, Fresh Basil, EVOO

## **HAM & PINEAPPLE \$25**

Napoli Sauce, Fior Di Latte, Ham, Pineapple Pieces

## **ORTO BUONO \$26** <sup>(V, VGA)</sup>

Napoli Sauce, Fior Di Latte, Roast Pumpkin, Capsicum, Baby Spinach, Kalamata Olives, Pesto

## **PEPPERONI \$27**

Napoli Sauce, Fior Di Latte, Spicy Pepperoni, Kalamata Olives, Oregano

## **PRIMO \$28**

Napoli Sauce, Fior Di Latte, Pepperoni, Mushrooms, Roasted Capsicum, Red Onion, Olives, Oregano

## **BBQ CHICKEN & BACON \$28**

BBQ Sauce, Fior Di Latte, Chicken, Bacon

## **BEEF BRISKET \$28**

BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo

## **TRE TRE \$28** <sup>(V, VGA)</sup>

Rosemary Olive Oil, Fior Di Latte, Mozzarella Di Buffala, Truffled Mushrooms, Porcini, Enoki, Fresh Rocket, Grana Padano

## **MEAT LOVERS \$29**

BBQ Sauce, Fior Di Latte, Bacon, Pepperoni, Chicken, Ham

## **WAGYU PESTO PISTACHIO \$30**

Pesto Sauce, Fior Di Latte, Cherry Tomato, Wagyu Bresaola, Buffalo Mozzarella, Shaved Parmesan, Pistachio Crumbs, EVOO

## **PROSCIUTTO WITH ROCKET \$30**

Rosemary Olive Oil, Fior Di Latte, Prosciutto, Cherry Tomatoes, Fresh Rocket, Shaved Parmesan

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## *Pasta*

## **GNOCCHI NAPOLITANA \$27** <sup>(V)</sup>

Handmade Gnocchi, Byron Bay Buffalo Mozzarella, San Marzano Napoli Sauce, Fresh Basil, Shaved Grana Padano

## **FETTUCCHINE BOSCAIOLA \$29**

Creamy Pancetta & Mushroom Sauce, White Wine, Garlic, Fresh Parsley, Shaved Parmesan

## **PUMPKIN & SAGE RAVIOLI \$29** <sup>(DF, VG)</sup>

Sage Butter, Roasted Pine Nuts, Pumpkin, Cherry Tomatoes, Baby Spinach, Vegan Parmesan Cheese